



Tom Barrett
Mayor

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Commissioner of Health

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Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

BULK PETROLEUM CORPORATION
MARATHON
10501 W BROWN DEER RD
MILWAUKEE, WI

4/29/2011

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-302.11	1. There is chicken being thawed in stagnant water in the sanitize compartment of the 4 compartment sink. All food preparation must be done in the designated prep sink. The sanitize sink and clean drainboard must remain clean and sanitized at all times. 2. The potatoe slicer has old dried food debris on it. The slicer must be adequately cleaned after use to prevent contamination. 3. Employee beverages are intermingled with for sale beverages in the walk in cooler (easily mistaken by customers). To prevent accidental purchase and contamination employee beverages must be stored in a designated, labeled area where they will not contaminate food or food equipment.	5/13/2011
3-501.13	Chicken is being thawed in stagnant water. Thaw foods in a refrigerator or under cold running water (in a prep sink).	5/13/2011

Notes:

1. The paper towel holding in the Chester Fried food prep area should be relocated above the hand wash sink to prevent contamination.

CFH: Anandjot Khubbar Exp: 08-12

On 4/29/2011, I served these orders upon BULK PETROLEUM CORPORATION by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature